

**Amendments to the Claims:**

This listing of claims will replace all prior versions, and listings, of claims in the application:

**Listing of Claims:**

Claim 1 (currently amended): A system for baking, comprising:

a thin-walled bottom, substantially continuously curvilinearly-formed, of substantially uniform thickness ranging from about .4mm to about 2mm;

a thin-walled top, substantially continuously curvilinearly-formed, for engaging with and enclosing the thin-walled bottom;

wherein the thicknesses of the thin-walled bottom and the thin-walled top, via substantially radiative heat directed to the thin-walled bottom and the thin-walled top, effect fast heat transfer internally into the system ~~substantially through the entirety of the thin-walled bottom and thin-walled top~~, and the thin-walled bottom combined with the thin-walled top effects convective heating internally inside the system substantially because of the curvilinear formation thereof.

Claim 2 (canceled).

Claim 3 (currently amended): The system of claim 1, further comprising:

an implement fixture attached to the top, useable for placing the top in place on the bottom, removing the top from the bottom, ~~and~~ engaging the top with the bottom, and disengaging the top from the bottom.

Claim 4 (original): The system of claim 1, further comprising:

a handle attached to the bottom, useable for handling the bottom.

Claim 5 (original): The system of claim 1, further comprising:

at least one detent of the bottom; and

at least one notch of the top;

wherein the detent is engageable with the notch to locate the top to the bottom.

Claim 6 (currently amended): A system for cooking, comprising:

a substantially continuously curvilinear concave pan having an upper opening;

a substantially continuously curvilinear convex lid engageable with the pan to cover the upper opening forming a substantially continuously curvilinear enclosure;

wherein the pan and the lid each respectively have a substantially uniform thickness selected from the group consisting of: if aluminum, about 1.4mm to about 2mm; and if stainless steel, about 0.4mm to about 0.7mm; and

wherein respective ~~relatively~~ substantially uniform thicknesses of the pan and the lid effect fast heat transfer internally to the internally curvilinear surfaced enclosure from radiated heat applied to the enclosure; ~~over substantially the~~

~~entirety of the enclosure~~ and

wherein the top engaged with the pan forming the enclosure effects  
convective heating internally within the internally continuously curvilinear  
~~surfaced~~ enclosure.

Claim 7 (canceled).

Claim 8 (canceled).

Claim 9 (currently amended): The system of claim 6 ~~8~~, further comprising:

an implement fixture fixed to the lid, having ~~an~~ a tine feature ~~fixture~~.

Claim 10 (original): The system of claim 9, further comprising:

a handle fixed to the pan.

Claim 11 (currently amended): A ~~fixture~~ feature for engaging a top of a cooking  
utensil via a forked implement, comprising:

a strip with a mediate extension, wherein the extension is formed with a  
central slit;

a tine rib on the strip accomodatable between forks of the forked  
implement; and

at least one attacher ~~pin~~ for fixing ~~attaching~~ the strip to a curved surface of

the top;

wherein the strip fixed to the top is laterally, vertically and rotationally movable, via manipulating the forked implement.

Claim 12 (currently amended): The feature ~~fixture~~ of claim 11, wherein the strip is curved to at least partially extend above the top curved surface when ~~attached~~ fixed thereto.

Claim 13 (currently amended): The feature ~~fixture~~ of claim 12, wherein the central slit of the mediate extension is sized to accept therethrough the forks of the forked implement ~~cooking utensil~~ in an engaging manner with the tine rib, ~~to permit movement of the strip by moving the cooking utensil engaged with the strip, thereby moving the top.~~

Claim 14 (currently amended): A method of cooking a food, comprising the steps of:

enclosing the food in a shell, the shell having an outer surface that is outwardly exposed;

locating the shell ~~directly~~ in radiative proximity to a multi-directional heat source, the heat source substantially radiatively directed at substantially around ~~the entirety of the outer surface of the shell; and~~

directing ~~multi-directional~~ fast heat transfer from the outer surface through the shell, via the substantially radiatively directed heat source to into and through

the shell ~~substantially across the entirety of the shell, via the multi-directional heat source; and~~

wherein ~~circulating the radiatively directed heat source heats a heated gas~~  
contained within the shell, causing the gas to circulate for convective heat to  
within the shell, substantially convectively heating the food in the shell.

Claim 15 (currently amended): The method of claim 14, further comprising the steps of:

supplying a substantially continuously curvilinear pan of thin thickness;  
placing the food in the curvilinear pan; and  
engaging a substantially continuously curvilinear top of thin thickness atop  
the pan thereby forming the shell ~~to form an enclosure.~~

Claim 16 (original): The method of claim 14, further comprising the steps of:

re-using the shell for cooking.

Claim 17 (original): The method of claim 15, further comprising the step of:

re-using the pan and the top for cooking.

Claim 18 (original): The method of claim 14, further comprising the step of:

serving the food inside the shell via a portion of the shell selected from the  
group consisting of: the top and the pan.

Claim 19 (original): The method of claim 15, further comprising the step of:  
serving the food inside the pan.

Claim 20 (currently amended): ~~The product~~ A cooked food product made by of  
the method of claim 14.

Claim 21 (currently amended): ~~The product~~ A cooked food product made by of  
the method of claim 15.